



**INSTALLATION
AND
OPERATING
INSTRUCTIONS**

Model: DMX



RACER MERCHANDISERS

INTENDED FOR OTHER THAN HOUSEHOLD USE

**RETAIN THIS MANUAL FOR FUTURE REFERENCE
TOASTER MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES**



FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



Initial heating of appliance may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

This equipment has been engineered to provide you with year-round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.



ANSI/NSF4

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P/N 21776440 12/03

APW WYOTT
729 Third Avenue
Dallas, TX 75226

IMPORTANT FOR FUTURE REFERENCE		
Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.		
_____	_____	_____
Model Number	Serial Number	Date Purchased

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_____	_____	_____
Model Number	Serial Number	Date Purchased

[illegible]

APW Wyott takes pride in the design and quality of our products. When used as intended and with proper care and maintenance, you will experience years of reliable operation from this equipment. To ensure best results, it is important that you read and follow the instructions in this manual carefully. Installation and start-up should be performed by a qualified installer who thoroughly read, understands and follows these instruction.

If you have questions concerning the installation, operation, maintenance or service of this product, contact APW Wyott Foodservice Equipment Company's "Technical Service Department".

SAFETY PRECAUTIONS

Before installing and operating this equipment be sure everyone involved in its operation are fully trained and are aware of all precautions. Accidents and problems can result by a failure to follow fundamental rules and precautions.

The following words and symbols, found in this manual, alert you to hazards to the operator, service personnel or the equipment. The words are defined as follows:









	DANGER: This symbol warns of imminent hazard which will result in serious injury or death.	
	WARNING: This symbol refers to a potential hazard or unsafe practice, which could result in serious injury or death.	
	CAUTION: This symbol refers to a potential hazard or unsafe practice, which may result in minor or moderate injury or product or property damage.	
	NOTICE: This symbol refers to information that needs special attention or must be fully understood even though not dangerous.	

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1. IMPORTANT SAFETY INSTRUCTIONS



IMPORTANT: Read the following important safety instructions to avoid personal injury or death, and to avoid damage to the equipment or property.



WARNING: Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.



WARNING: Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.



WARNING: To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.



WARNING: To avoid electrical shock, always unplug the unit before performing cleaning or maintenance.



WARNING: Do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed or on a food pan.



WARNING: For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.



WARNING: To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.



WARNING: Only light bulbs which meet or exceed N.S.F. Standards, specifically designed for food holding areas must be used. Breakage of light bulbs not specially coated could result in personal injury and/or food contamination.



WARNING: If service is required on this unit, contact your authorized APW Wyott Service Agent, or contact the APW Wyott Service Department directly at (214) 421-7366 or (800) 527-2100; fax (214) 565-0976.



WARNING: This product has no “user” serviceable parts. To avoid damage to the unit or injury to personnel, use only Authorized APW Wyott Service Agents and genuine APW Wyott Parts when service is required..



WARNING: Genuine APW Wyott Replacement Parts are specified to operate safely in the environments in which they are used. Some aftermarket or generic replacement parts do not have the characteristics that will allow them to operate safely in APW Wyott equipment. It is essential to use APW Wyott Replacement Parts when repairing APW Wyott equipment. Failure to use APW Wyott Replacement Parts may subject operators of the equipment to hazardous electrical voltage, resulting in electrical shock or burn.



CAUTION: Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.



CAUTION: Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or it's contents from accidentally falling, and strong enough to support the weight of the unit and food.



CAUTION: The National Sanitation Foundation (NSF) requires that units over 36" (91 cm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (10 cm) legs are included to allow for proper cleaning access below unit.



CAUTION: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring it's appearance and making it susceptible to dirt accumulation.



CAUTION: Only soft cleaning cloths should be used to clean breath protector(s). Breath protector(s) are made of shatterproof polycarbonate and will scratch if proper care is not taken.



2. INSTALLATION

ALL MODELS

All APW/Wyott Racer Merchandisers are shipped with most components pre-assembled. Care should be taken when unpacking shipping carton to avoid damage to unit and components enclosed.

1. Remove unit from box.
2. Remove information packet.
3. Remove tape and protective packaging from all surfaces of unit.
4. The unit is supplied with product divider bars. To install them, simply place the bars in the channels provided. The bars can be readily adjusted to separate your holding areas as needed.

LOCATION

NOTE: The unit must be transported in the upright position.

For proper operation and maximum performance, locate the Racer Merchandiser in an area where the ambient air temperature is constant and is a minimum of 70°F (21°C). Areas which are susceptible to active air movements or currents should be avoided, i.e. near exhaust fans or hoods and air conditioning ducts.



WARNING: For safe and proper operation, the unit must be located a reasonable distance from combustible walls and materials. If safe distances are not maintained, discoloration or combustion could occur.



CAUTION: Locate the unit at the proper counter height, in an area that is convenient for use. The location should be level to prevent the unit or its contents from accidentally falling, and strong enough to support the weight of the unit and food.



CAUTION: The National Sanitation Foundation (NSF) requires that units over 36" (91 cm) in length or weighing more than 80 lbs. (36 kg) to be either sealed or raised on the installation surface. If this unit cannot be sealed at the point of use, 4" (10 cm) legs are included to allow for proper cleaning access below unit.



3. OPERATION

The Racer Merchandiser's power is controlled by the ON/OFF toggle switch. The switch must be on the ON position for the unit to function.

The thermostatically controlled base and rear overhead element can be set to any desired heating level as indicated on the control plate.

NOTE: Main power switch must be in the ON position for the heated base to function.



CAUTION: Some exterior surfaces on the unit will get hot. Use caution when touching these areas to avoid injury.



WARNING: Do not place food product directly onto hardcoat surface. Food product must be wrapped, boxed or on a food pan.



DMX UNIT DIMENSIONS

DMX RACER MERCHANDISERS

MODEL NUMBER	WIDTH	HEIGHT	DEPTH
DMXS-30H	30"	18"	27.25"
DMXS-36H	36"	18"	27.25"
DMXS-42H	42"	18"	27.25"
DMXS-48H	48"	18"	27.25"
DMXS-54H	54"	18"	27.25"
DMXS-60H	60"	18"	27.25"
DMXD-30H	30"	27.50"	27.25"
DMXD-36H	36"	27.50"	27.25"
DMXD-42H	42"	27.50"	27.25"
DMXD-48H	48"	27.50"	27.25"
DMXD-54H	54"	27.50"	27.25"
DMXD-60H	60"	27.50"	27.25"
DMXS-30S	30"	23"	27"
DMXS-36S	36"	23"	27"
DMXS-42S	42"	23"	27"
DMXS-48S	48"	23"	27"
DMXS-54S	54"	23"	27"
DMXS-60S	60"	23"	27"
DMXD-30S	30"	32.75"	27"
DMXD-36S	36"	32.75"	27"
DMXD-42S	42"	32.75"	27"
DMXD-48S	48"	32.75"	27"
DMXD-54S	54"	32.75"	27"
DMXD-60S	60"	32.75"	27"

The Model Numbers And What They Mean:

DMX is just the model name. The "S" or the "D" after the model number stands for Single or Double. The number after the first part of the model number is the complete width of the countertop area. The (H) after the number stands for Horizontal units. The (S) after the number stands for Slanted units.

PLUG/CORDSET CONFIGURATION

DMXS-30S USES NEMA 5-15P
 DMXS-30H USES NEMA 5-15P
 DMXD-30S USES NEMA 5-15P
 DMXD-30H USES NEMA 5-15P

DMXS-36S USES NEMA 5-15P
 DMXS-36H USES NEMA 5-15P
 DMXD-36S USES NEMA 5-15P
 DMXD-36H USES NEMA 5-15P

DMXS-42S USES NEMA 5-15P
 DMXS-42H USES NEMA 5-15P
 DMXD-42S USES NEMA 5-20P
 DMXD-42H USES NEMA 5-20P

DMXS-48S USES NEMA 5-15P
 DMXS-48H USES NEMA 5-15P
 DMXD-48S USES NEMA 14-20P
 DMXD-48H USES NEMA 14-20P

DMXS-54S USES NEMA 5-15P
 DMXS-54H USES NEMA 5-15P
 DMXD-54S USES NEMA 14-20P
 DMXD-54H USES NEMA 14-20P

DMXS-60S USES NEMA 5-20P
 DMXS-60H USES NEMA 5-20P
 DMXD-60S USES NEMA 14-20P
 DMXD-60H USES NEMA 14-20P



4. DMX ELECTRICAL SPECIFICATIONS

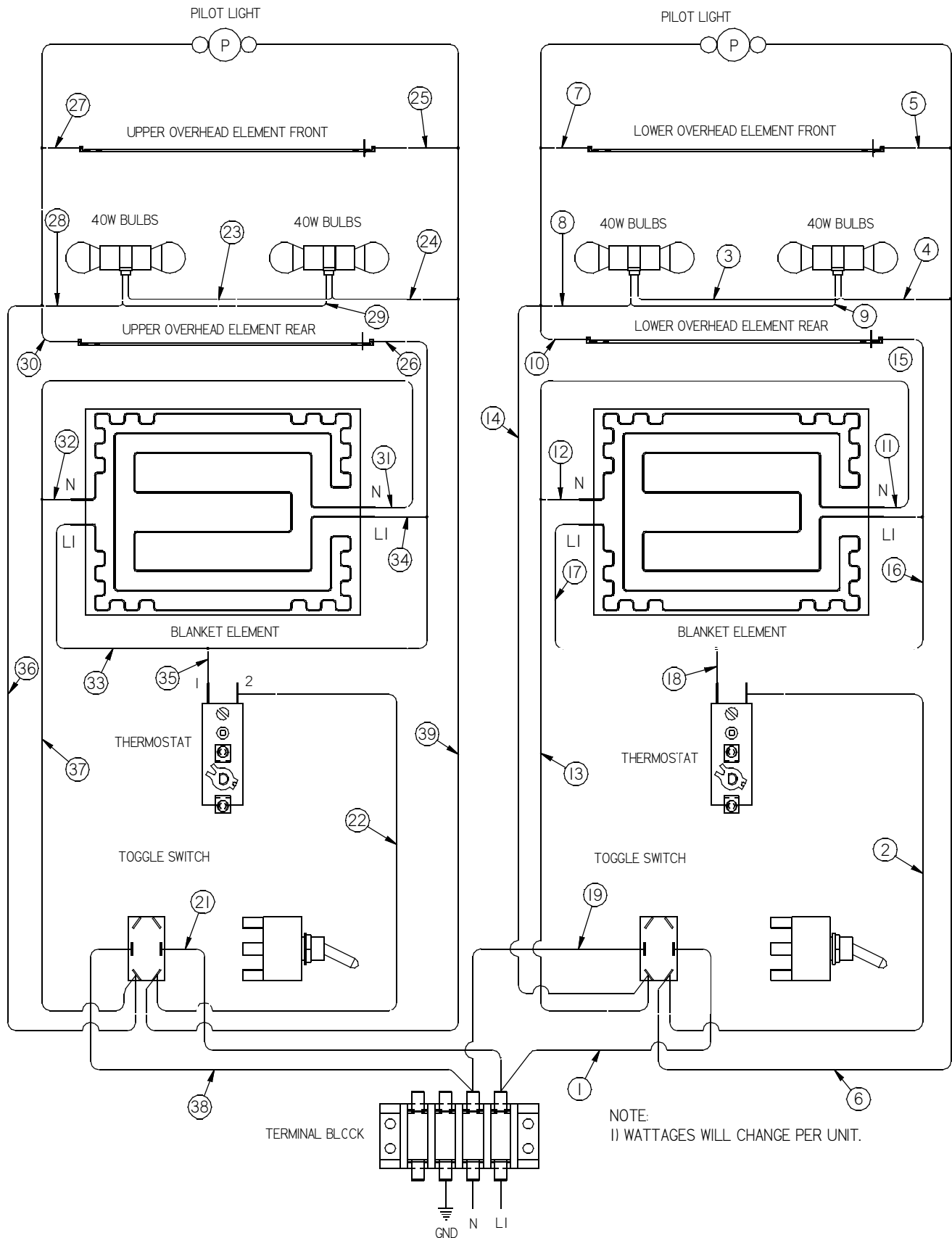
DMX UNITS		Over Head		Blanket		Bulb		Total W	Unit Amps
	Voltage	Wattage	Qty.	Wattage	Qty.	Wattage	Qty.		
DMXS-30S DMXS-30H DMXD-30S DMXD-30H	120	130	2	270	1	40	4	690	5.75
	120 /	130	4	270	2	40	8	1380	11.5
DMXS-36S DMXS-36H DMXD-36S DMXD-36H	120	155	2	350	1	40	4	820	6.8333333
	120 /	155	4	350	2	40	8	1640	13.666667
DMXS-42S DMXS-42H DMXD-42S DMXD-42H	120	215	2	397	1	40	4	987	8.225
	120 /	215	4	397	2	40	8	1974	16.45
DMXS-48S DMXS-48H DMXD-48S DMXD-48H	120	310	2	455	1	40	4	1235	10.291667
	120 / 208	310	4	455	2	40	8	2470	11.875
DMXS-54S DMXS-54H DMXD-54S DMXD-54H	120	355	2	515	1	40	4	1385	11.541667
	120 / 208	355	4	515	2	40	8	2770	13.317308
DMXS-60S DMXS-60H DMXD-60S DMXD-60H	120	400	2	578	1	40	4	1538	12.816667
	120 / 208	400	4	578	2	40	8	3076	14.788462



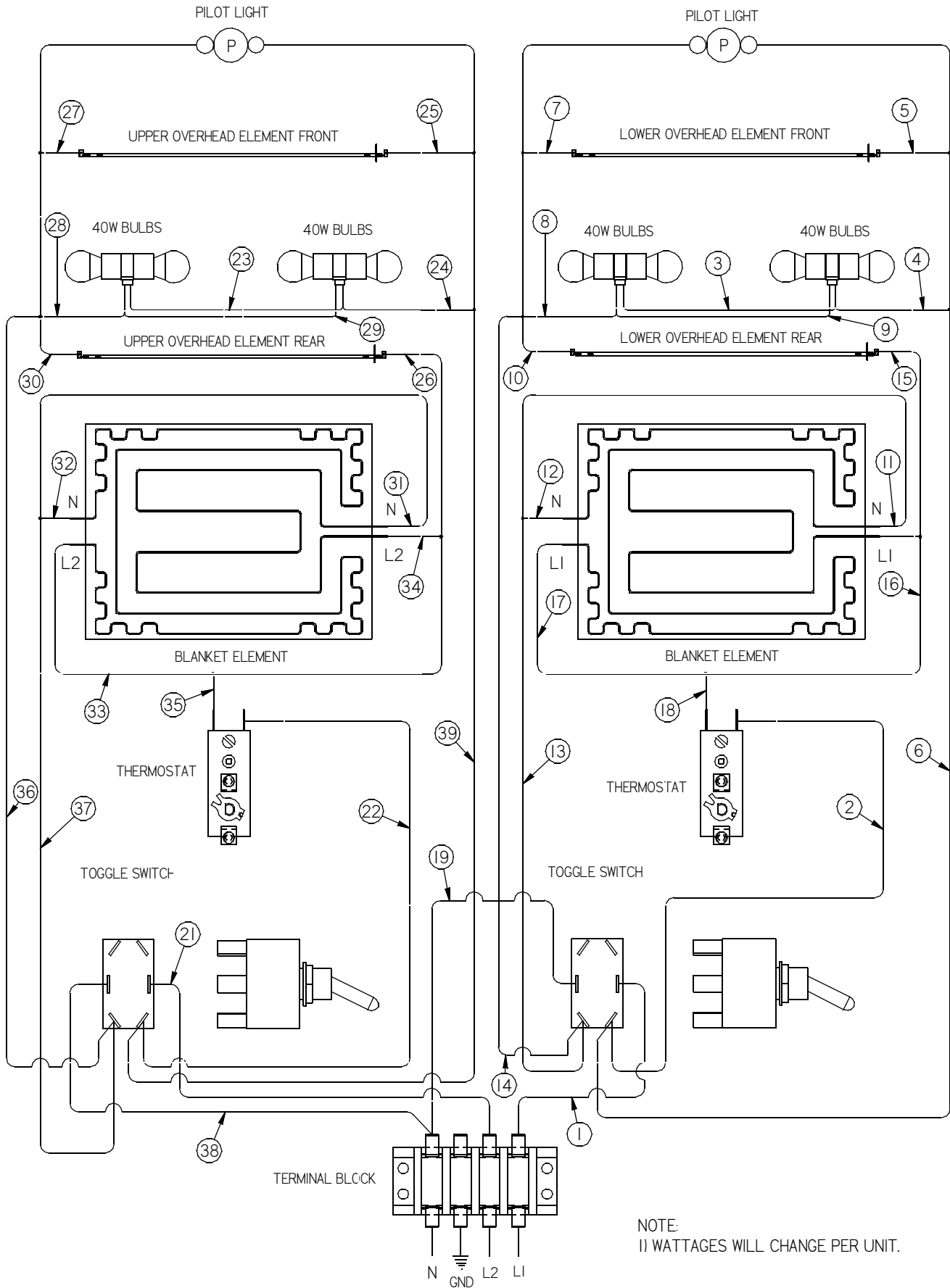
WARNING: Plug cabinet into a properly grounded electrical outlet of the correct voltage, size and plug configuration. If the plug and receptacle do not match, contact a qualified electrician to determine the proper voltage and size and install the proper electrical outlet.



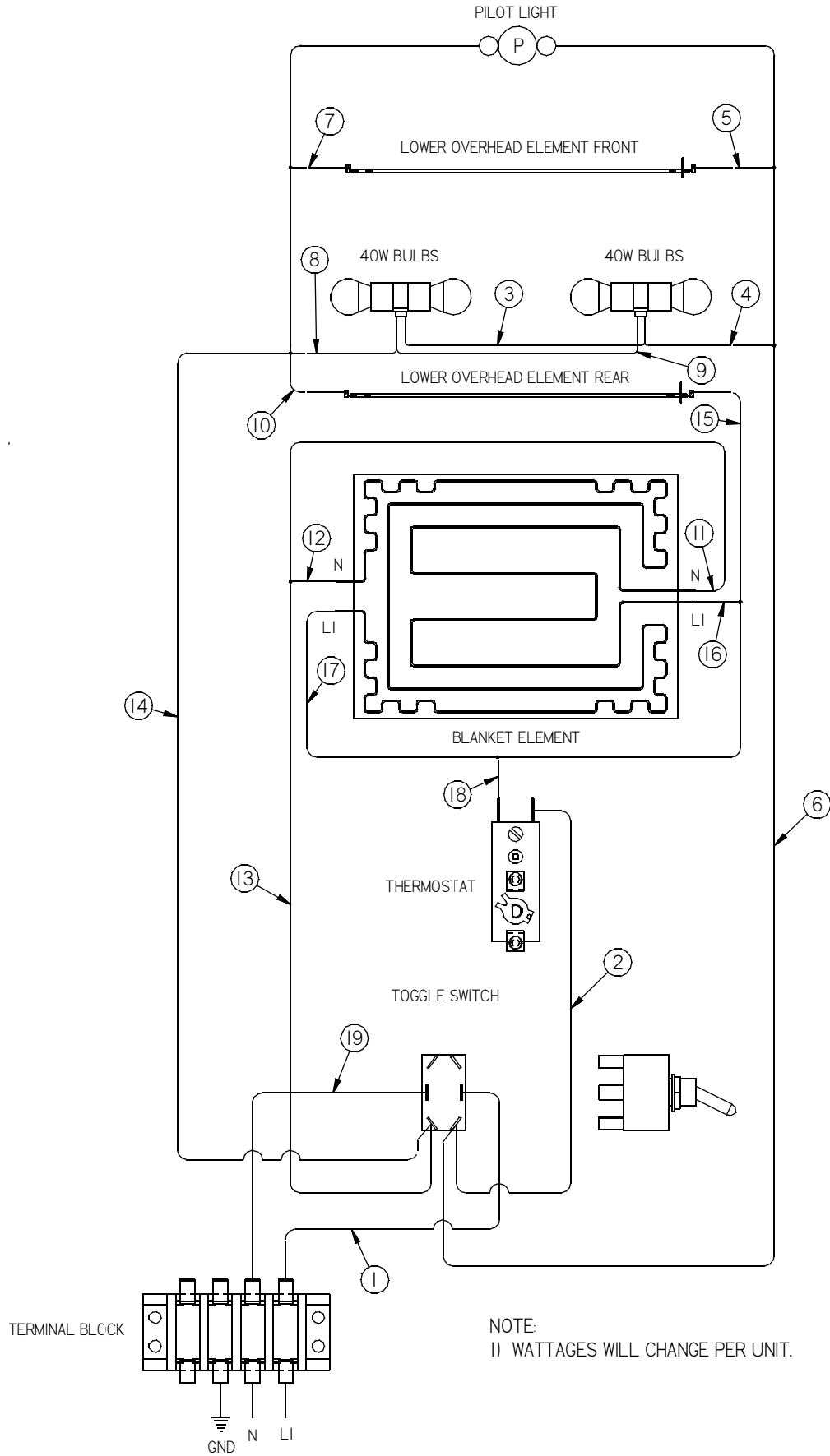
Wiring Diagram - 120V Units DMXD-30 Thru 42



Wiring Diagram - 120/208V Units DMXD-48 Thru 60



Wiring Diagram - 120V, DMXS-30 Thru 60



5. MAINTENANCE

GENERAL

The APW/Wyott Racer Merchandisers are designed for maximum durability and performance, with minimum maintenance.



WARNING: To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.



WARNING: To avoid electrical shock or personal injury, do not steam clean or use excessive water on the unit.



WARNING: Unit is not waterproof. DO NOT submerge in water. Do not operate if it has been submerged in water.



WARNING: To avoid electrical shock, always unplug the unit before performing cleaning or maintenance.



CLEANING

To preserve the bright finish of the Racer Merchandiser, it is recommended that the exterior and interior surfaces be wiped daily with a damp cloth. Stubborn stains may be removed with a good non-abrasive cleanser. Hard to reach areas should be cleaned with a small brush and mild soap.



CAUTION: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring it's appearance and making it susceptible to dirt accumulation.



Clean the glass sides using a common glass cleaner.

DISPLAY LIGHT BULB REPLACEMENT

The display light is an incandescent light bulb which illuminates the warming area. The bulb has a special coating to guard against injury and food contamination in the event of breakage.

1. To replace the light bulb, disconnect the power supply and wait until the unit has cooled.
2. Bulbs have a threaded base. Unscrew the light bulb from the unit and replace it with a new specially coated incandescent bulb.

NOTE: APW Wyott shatter-resistant light bulbs meet N.S.F. Standards for food holding and display areas.



WARNING: Only bulbs which meet or exceed N.S.F. Standards, specifically designed for food holding areas must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.



WARNING: If service is required on this unit, contact your authorized APW Wyott Service Agent, or contact the APW Wyott Service Department directly at (214) 421-7366 or (800) 527-2100; fax (214) 565-0976.



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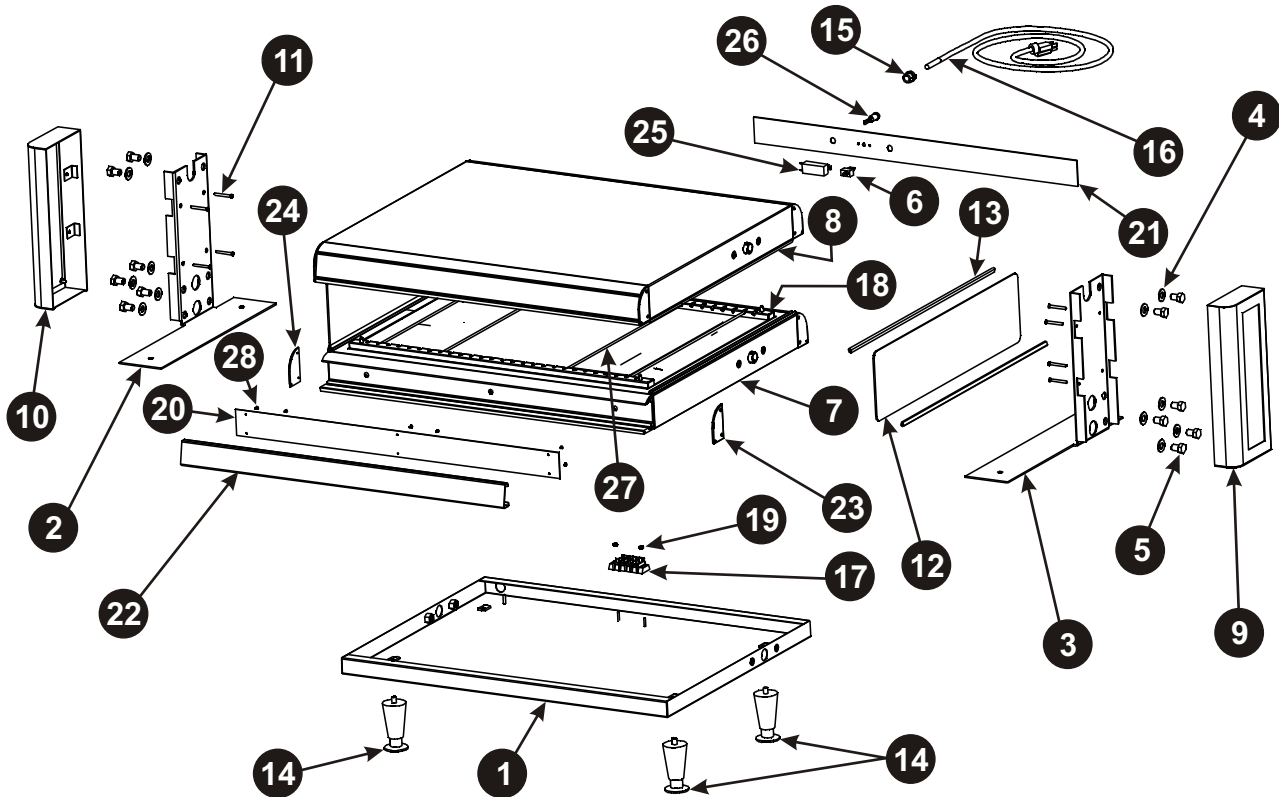
6. ACCESSORIES

STAINLESS STEEL DIVIDER RODS

Additional stainless steel divider rods help to keep product separate in the channels.

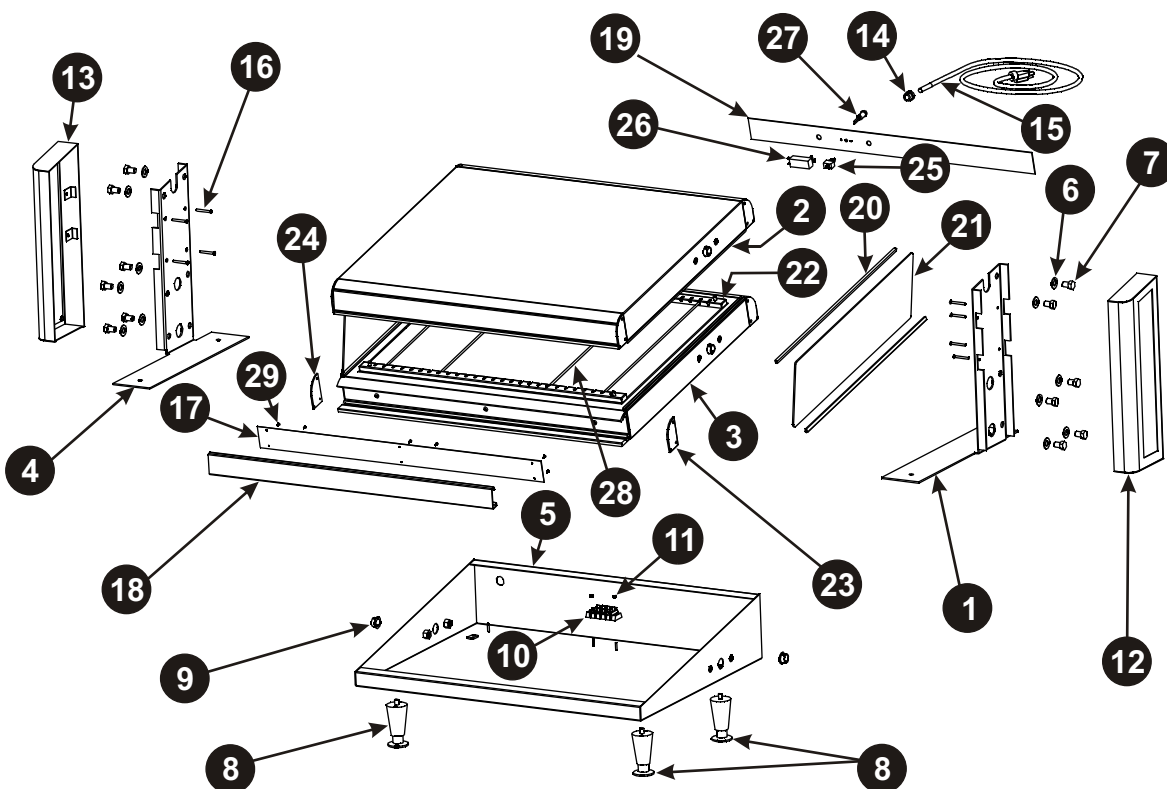
7. PARTS LISTS WITH EXPLODED VIEWS

DMXS-36H EXPLODED VIEW & PARTS LIST



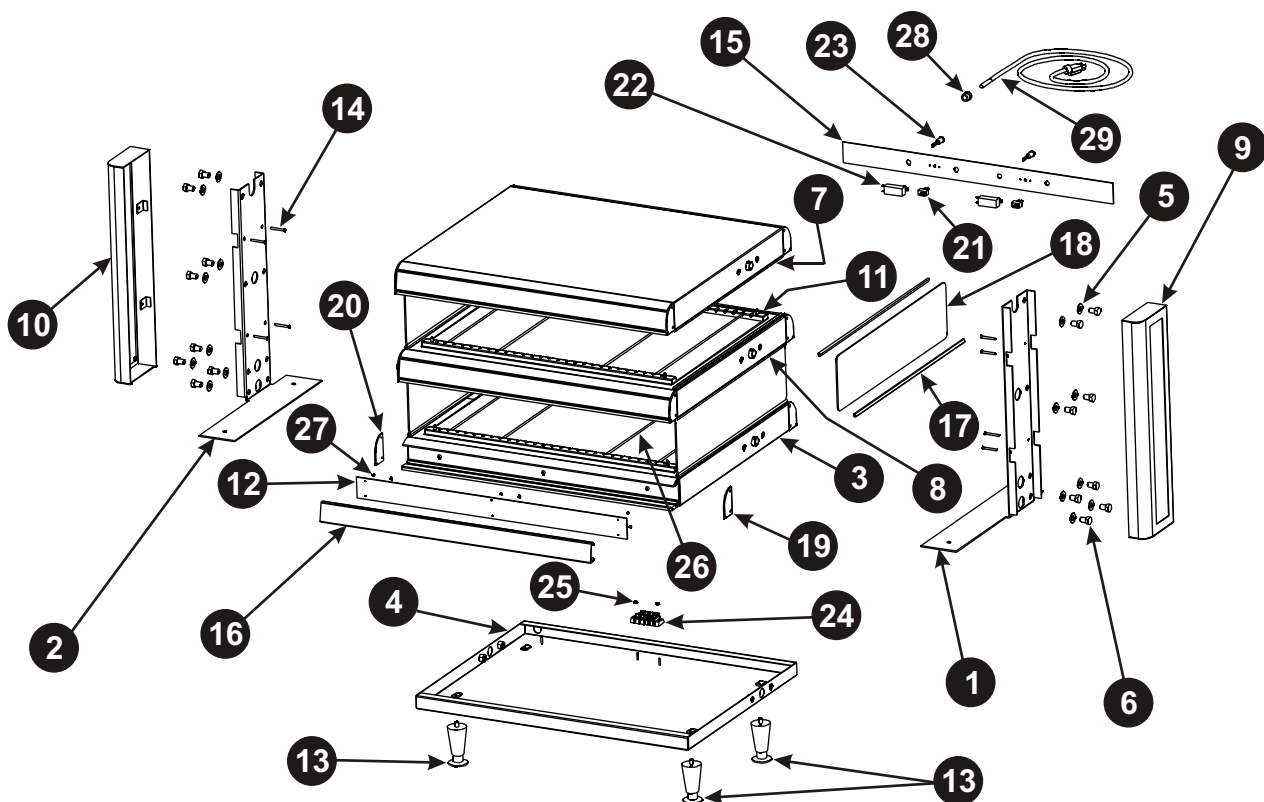
ITEM	PART NUMBER	DESCRIPTION	QUANTITY
1	217762-48	Base, Bottom Straight	1
2	217763-86	U-Channel, Left Side Support	1
3	217763-85	U-Channel, Right Side Support	1
4	85157-00	Washer, 1/2" SAE ZN	12
5	82652-01	Bolt, Hex Head 1/2-13 x 3/4	12
6	784652	Toggle Switch	1
7	217762-81	S/A Bottom Shelf	1
8	217762-82	S/A Top Shelf	1
9	217763-87	A/D, Right Side Panel	1
10	217763-90	A/D, Left Side Panel	1
11	81777-00	Screw, Fl Hd 10-32 x 1 1/2	8
12	217762-47	Horizontal, Tempered Side Panels	2
13	217762-17	U-Channel, Flexible 24"	4
14	8632000	Leg, 4" Adjustable, 2,000 Lb. Cap.	4
15	89675-00	Strain Relief, 14/3	1
16	15346-00	Cord, 14/3 HSJO NEMA 6-20P 72"	1
17	89145	Terminal Block, 300V, 30 Amps	1
18	217762-16	Bracket, Divider	2
19	89054	Nut, 6-32	2
20	217762-21	Extrusion, Insert	3
21	217764-02	Extrusion, Insert	1
22	217764-29	Insert, Angled Extrusion	3
23	217762-45	End Cap, F/L & F/R	4
24	217762-46	End Cap, B/L & B/R	4
25	14815-00	Thermostat, Bulb, 250° F	1
26	456530-00	Light, Indicator, 250V, 1/2" Amber	1
27	217762-44	Rod, Divider	4
28	83530-00	Pop Rivet	18

DMXS-36S EXPLODED VIEW & PARTS LIST



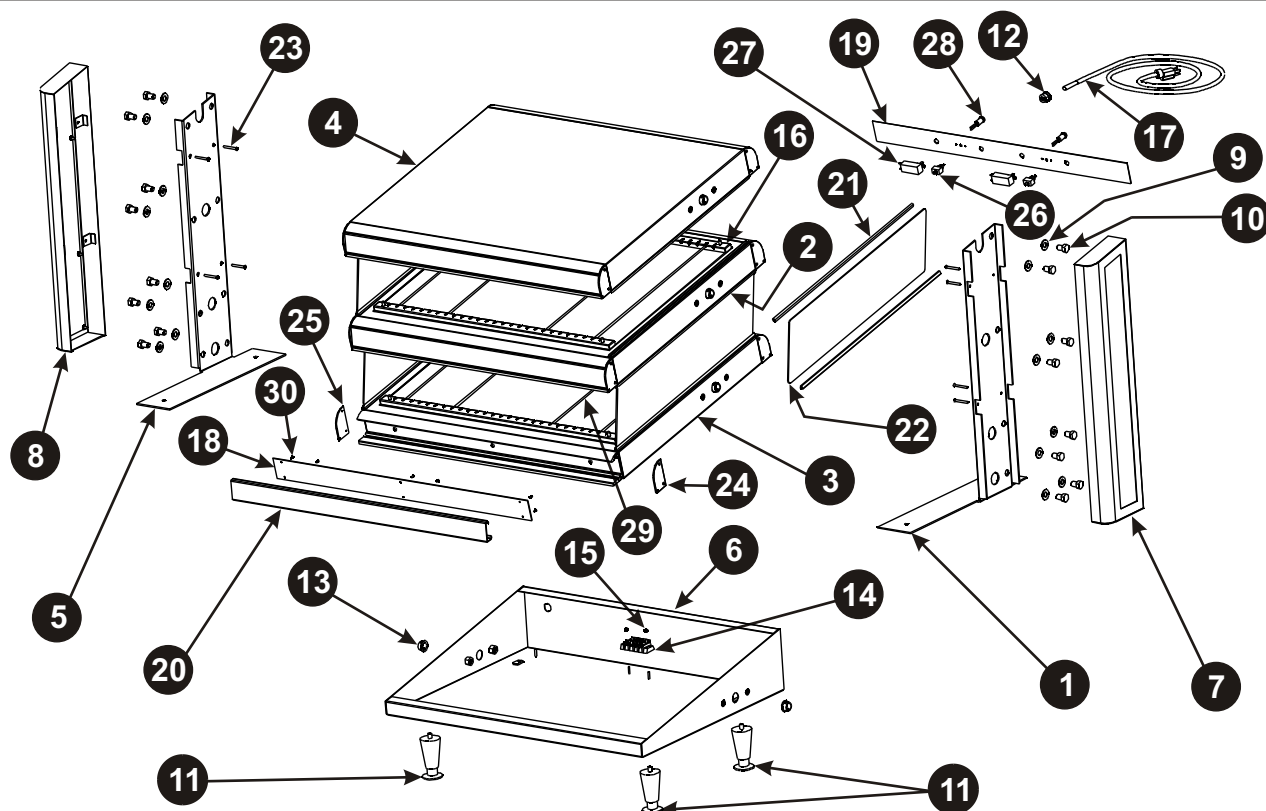
ITEM	PART NUMBER	DESCRIPTION	QUANTITY
1	217764-12	U-Channel, Right Side Support	1
2	217762-82	S/A Top Shelf	1
3	217762-81	S/A Bottom Shelf	1
4	217764-13	Support, Left Side	1
5	217762-48	WA, Bottom Base	1
6	85157-00	Washer, 1/2" SAE ZN	12
7	82652-01	Bolt, Hex Head 1/2-13 x 3/4	12
8	8632000	Leg, 4" Adjustable, 2,000 Lb. Cap.	4
9	89785-00	Bushing, 1" Snap, Heyco	2
10	89145	Terminal Block, 300V, 30 Amps	1
11	89054	Nut, 6-32	2
12	217765-22	A/D, Right Side Panel	1
13	217765-23	A/D, Left Side Panel	1
14	89675-00	Strain Relief, 14/3	1
15	15346-00	Cord, 14/3 HSJO NEMA 6-20P 72"	1
16	81777-00	Screw, Fl Hd 10-32 x 1 1/2	8
17	217762-21	Extrusion, Insert	3
18	217764-29	Insert, Angled Extrusion	3
19	217764-02	Extrusion, Insert	1
20	217762-17	U-Channel, Flexible 24"	4
21	217762-42	Tempered Side Panels	2
22	217762-16	Bracket, Divider	2
23	217762-45	End Cap, F/L & F/R	4
24	217762-46	End Cap, B/L & B/R	4
25	784652	Toggle Switch	1
26	14815-00	Thermostat, Bulb, 250° F	1
27	456530-00	Light, Indicator, 250V, 1/2" Amber	1
28	217762-44	Rod, Divider	4
29	83530-00	Pop Rivet	18

DMXD-36H EXPLODED VIEW & PARTS LIST



ITEM	PART NUMBER	DESCRIPTION	QUANTITY
1	217762-59	U-Channel, Right Side Support	1
2	217762-58	Support, Left Side	1
3	217762-81	S/A Bottom Shelf	1
4	217762-48	Base, Bottom Straight	1
5	85157-00	Washer, 1/2" SAE ZN	16
6	82652-01	Bolt, Hex Head 1/2-13 x 3/4	16
7	217762-82	S/A, Top Shelf	1
8	217762-80	S/A, Middle Shelf	1
9	217762-55	Right Side Panel	1
10	217762-56	Left Side Panel	1
11	217762-16	Bracket, Divider	4
12	217762-21	Extrusion, Insert	5
13	8632000	Leg, 4" Adjustable, 2,000 Lb. Cap.	4
14	81777-00	Screw, Fl Hd 10-32 x 1 1/2	8
15	217762-57	Extrusion, Insert	1
16	217764-29	Insert, Angled Extrusion	5
17	217762-17	U-Channel, Flexible 24"	8
18	217762-47	Horizontal, Tempered Side Panels	4
19	217762-45	End Cap, F/L & F/R	6
20	217762-46	End Cap, B/L & B/R	6
21	784652	Toggle Switch	2
22	14815-00	Thermostat, Bulb, 250° F	2
23	456530-00	Light, Indicator, 250V, 1/2" Amber	2
24	89145	Terminal Block, 300V, 30 Amps	1
25	89054	Nut, 6-32	2
26	217762-44	Rod, Divider	8
27	83530-00	Pop Rivet	30
28	89675-00	Strain Relief, 14/3	1
29	15346-00	Cord, 14/3 HSJO NEMA 6-20P 72"	1

DMXD-36S EXPLODED VIEW & PARTS LIST



ITEM	PART NUMBER	DESCRIPTION	QUANTITY
1	217762-13	U-Channel, Right Side Support	1
2	217762-80	S/A, Middle Shelf	1
3	217762-81	S/A Bottom Shelf	1
4	217762-82	S/A, Top Shelf	1
5	217762-14	U-Channel, Left Side Support	1
6	217762-12	W/A, Bottom Base	1
7	217764-14	Right Side Panel	1
8	217764-15	Left Side Panel	1
9	85157-00	Washer, 1/2" SAE ZN	16
10	82652-01	Bolt, Hex Head 1/2-13 x 3/4	16
11	8632000	Leg, 4" Adjustable, 2,000 Lb. Cap.	4
12	89111	Bushing, Strain Relief SR-7W-2	1
13	89785-00	Bushing, 1" Snap, Heyco	2
14	89145	Terminal Block, 300V, 30 Amps	1
15	89054	Nut, 6-32	2
16	217762-16	Bracket, Divider	4
17	15346-00	Cord, 14/3 HSJO NEMA 6-20P 72"	1
18	217762-21	Extrusion, Insert	5
19	217762-57	Extrusion, Insert	1
20	217764-29	Insert, Angled Extrusion	5
21	217762-17	U-Channel, Flexible 24"	8
22	217762-42	Tempered Side Panels	4
23	81777-00	Screw, FI Hd 10-32 x 1 1/2	8
24	217762-45	End Cap, F/L & F/R	6
25	217762-46	End Cap, B/L & B/R	6
26	784652	Toggle Switch	2
27	14815-00	Thermostat, Bulb, 250° F	2
28	456530-00	Light, Indicator, 250V, 1/2" Amber	2
29	217762-44	Rod, Divider	8
30	83530-00	Pop Rivet	30

8. APW WYOTT EQUIPMENT LIMITED WARRANTY

APW Wyott Foodservice Equipment Company warrants its equipment against defects in materials and workmanship, subject to the following:

This warranty applies to the original owner only and is not assignable.

Should product fail to function in its intended manner under normal use within the limits defined in this warranty, at the option of APW Wyott such product will be repaired or replaced by APW Wyott or its Authorized Service Agency. APW Wyott will only be responsible for charges incurred or service performed by its Authorized Service Agencies. The use of other than APW Wyott Authorized Service Agencies will void this warranty and APW Wyott will not be responsible for such work or any charges associated with same. The closest APW Wyott Authorized Service Agent must be used.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada. There will be no labor coverage for equipment located on any island not connected by roadway to the mainland.

Time Period

One year parts, one year labor, effective from the date of purchase by the original owner. The Authorized Service Agency may, at their option, require proof of purchase. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exceptions

- ***Gas/Electric Cookline** Models GCB, GCRB, GF, GGM, GGT, GHP-H, EF, EG, EHP Three (3) Year Warranty on all component parts, except switches and thermostats. (2 additional years on parts only. No labor on second or third year.)
- ***Heat Strips** Models OH & FD Two (2) Year Warranty on element only No labor second year.
- ***Glass Windows, Door Seals, Rubber Seals, Light Bulbs, Broiler Briquettes** 90 Day Material Only No Labor.

In all cases, parts covered by extended warranty will be shipped FOB the factory after the first year.

Portable Carry In Products

Equipment weighing over 70 pounds or permanently installed will be serviced on-site as per the terms of this warranty. Equipment weighing 70 pounds or under, and which is not permanently installed, i.e. with cord and plug, is considered portable and is subject to the following warranty handling limitations. If portable equipment fails to operate in its intended manner on the first day of connection, or use, at APW Wyott's option or its Authorized Service Agency, it will be serviced on site or replaced.

From day two through the conclusion of this warranty, portable units must be taken to or sent prepaid to the APW Wyott Authorized Service Agency for in-warranty repairs. No mileage or travel charges are allowed on portable units after the first day of use. If the customer wants on-site service, they may receive same by paying the travel and mileage charges. Exceptions to this rule: (1) countertop warmers and cookers, which are covered under the Enhanced Warranty Program, and (2) toasters or rollergrills which have in store service.

Exclusions

The following conditions are not covered by warranty:

- *Equipment failure relating to improper installation, improper utility connection or supply and problems due to ventilation.
- *Equipment that has not been properly maintained, calibration of controls, adjustments, damage from improper cleaning and water damage to controls.
- *Equipment that has not been used in an appropriate manner, or has been subject to misuse misapplication, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot or act of god.
- *Equipment that has the model number or serial number removed or altered.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the warranty period, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of the equipment thereafter.

This warranty does not cover services performed at overtime or premium labor rates. Should service be required at times which normally involve overtime or premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. APW Wyott does not assume any liability for extended delays in replacing or repairing any items beyond its control.

In all cases the use of other than APW Wyott Authorized OEM Replacement Parts will void this warranty.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Water Quality Requirements

Water supply intended for a unit that has in excess of 3.0 grains of hardness per gallon (GPG) must be treated or softened before being used. Water containing over 3.0 GPG will decrease the efficiency and reduce the operation life of the unit.

Note: Product failure caused by liming or sediment buildup is not covered under warranty.

“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF APW WYOTT. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS HEREIN.”



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